

Applesauce Cake

Desserts, B-20

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	1. In a mixer, blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon for 1 minute on low speed.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	
Instant nonfat dry milk		1/2 cup		1 cup	
baking powder		2 Tbsp		¼ cup	
Salt		3/4 tsp		1 1/2 tsp	
Ground cloves		3/4 tsp		1 1/2 tsp	
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Frozen whole eggs, thawed	8 oz	3/4 cup 3 Tbsp	1 lb	1 ¾ cups 2 Tbsp	2. In a separate bowl, combine eggs, vanilla, and water.
OR		OR		OR	
Fresh large eggs		5 each		9 each	

Water		2 Tbsp		1/4 cup	
Shortening	6 1/2 oz	1 cup	13 oz	2 cups	3. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Canned applesauce	13 1/2 oz	1 1/2 cups	1 lb 11 oz	3 cups	4. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend 1 minute on low speed.
†Raisins, plumped (optional)	8 oz	1 1/4 cups	1 lb	2 1/2 cups	
Chopped walnuts (optional)	4 oz	3/4 cup 3 Tbsp	8 oz	1 3/4 cups 2 Tbsp	5. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 12 oz (1 qt 3 1/2 cups) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans. 6. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes
Powdered sugar (optional)					7. Cool. If desired, dust lightly with powdered sugar. 8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Notes

†To plump raisins, cover fruit with boiling water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

Updated July 2014. Restandardization in progress. A new nutrient analysis will be coming.

Serving	Yield	Volume
1 piece provides 1 oz equivalent grains	25 Servings: 3 lb 12 oz (batter)	25 Servings: 1 pan
	50 Servings: 7 lb 8 oz (batter)	50 Servings: 2 pans

Nutrients Per Serving					
Calories	NA	Total Fat	8.5 g	Dietary Fiber	0.7 g
Protein	3.4 g	Saturated Fat	2.17 g		
Carbohydrate	33.16 g	Sodium	207 mg		